Electrolux Blast Freezers

Blast Chiller/ Freezers - 7/15 kg

Chilling means bringing the temperature of cooked food from +90ºC to +3°C in a short time lap which does not allow bacterial growth. Electrolux Blast Chillers/Freezers reduce temperature from +90ºC to +3°C at food core in less than 90 minutes and down to -18ºC in less than four hours: the model detailed on this sheet performs this cycle up to a 15 kg full load. After the Blast Chilling/freezing process a holding cycle starts automatically to maintain food at -18 °C. Blast chilled food has a solid 5 days shelf life without loss of flavour, nutritional values and weight. The opportunity to prepare in a single shot the food to be used in different times during the week enables a better work scheduling and therefore a sensible reduction in labour costs. The range of Electrolux Blast Chillers/freezers range consists of models with built in or remote refrigerating unit that offer an excellent all-round performance.



Model 726627

OPERATING MODES

- Soft Chilling (Air temperature –2°C).
- Hard Chilling (Air temperature –20°C).
- All the probe-driven cycles feature ARTE (Algorithm for Remaining Time Estimation) to make planning the activities easier.
- Holding at +3°C (automatically activated at the end of each cycle).
- Turbo cooling: the chiller works continuously at the desired temperature. Ideal for continuous production.
- Automatic recognition of the insertion of the food probe (cycles piloted either by food probe temperature or by time).
- The control unit provides several operating settings: time/core temperature according to NF and UK regulations, time/air temperature/probe personalised according to national regulations, sterilizing cycle: UV lamps built-in (on request), 3 single sensor or 3-sensor temperature probes (as accessory), ideal for meats, automatic defrosting and manual defrosting. All parameters are programmable.
- Single sensor core probe as standard.
- The control unit provides two large displays to read out: time, core temperature, cycle countdown, alarms, service information.
- Two customizable cycles (P1 & P2) for each operating mode, allowing to set the time and air temperature. These programs can be converted into ice-cream specialized cycles (shape maintainance and holding).
- All information related to the different operating models are recorded: date, time, cycle, core temperature, holding temperature, HACCP accordance.
- An audible alarm starts when the cycle ends or terminates abnormally.

PERFORMANCE

- Chilling times can vary according to food quantity, density, moisture contents and type of containers.

CONSTRUCTION

- Internal and external finishing in 304 AISI stainless steel and backpanel in galvanized steel.
- High density polyurethane insulation, 60 mm tickness, HCFC free.
- Environmentally friendly: R134a as refrigerant fluid.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Inner cell with fully rounded corners.
- Door equipped with removable magnetic gasket with hygienic design.
- Motors and fan waterproof protected IP20.
- Evaporator with antirust protection.
- Ventilator (fan) swinging hinged panel for access to the evaporator for cleaning.
- Automatic heated door frame.
- Thermostatic expansion valve to optimize the cooling unit efficiency.
- Adjustable feet 150 mm high.
- Stand alone printer as accessory.
- PC connection on request, gate RS 485.

INSTALLATION

- No water connections required.
- Waste water can be plumbed into drain, but can also be collected in an optional waste container.

*NF HYGIENE ALIMENTAIRE certifying authority : AFAQ AFNOR CERTIFICATION. Adress:11, Avenue Francis de Pressense - 93571 Saint-Denis La Plaine Cedex - France. Conformity with regulation NF031. Certified guarantees: fitness for cleaning, thermal performance.

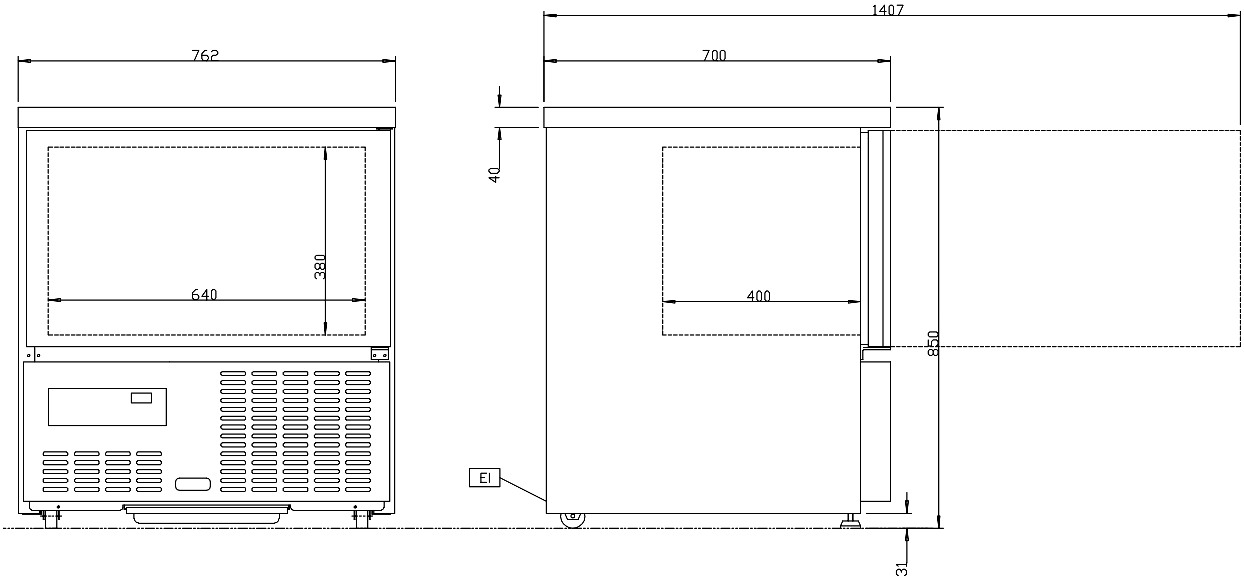
TECHNICAL DATA	RBF051 726659	RBF0516 727130	RBF061R 726628	RBF061 726627	RBF0616 727131
Type	L - FREEZERS - 7 KG	L - FREEZERS - 7 KG	G - FREEZERS - 15 KG	G - FREEZERS - 15 KG	G - FREEZERS - 15 KG
Productivity per cycle - kg.					
NF Regulations - chilling / freezing	7.2, 5.4		10.8, 10.8	10.8, 10.8	
UK Guide lines - chilling / freezing	12.5, 7.2		19.5, 15.2	19.5, 15.2	
Gross capacity (D.I.N. 8952) - l.	72	72	115	115	115
Cooling unit	Built-In	Built-In	Remote	Built-In	Built-In
External dimensions - mm					
width	762	762	760	760	760
depth/with open doors	700, 1407	700, 1407	770, 1450	760, 1500	760, 1500
height	850	850	975	970	970
Door hinges	Right Side	Right Side	Right Side	Right Side	Right Side
Trays type	GN 1/1; 600x400	GN 1/1; 600x400	GN 1/1; 600x400	GN 1/1; 600x400	GN 1/1; 600x400
Max load capacity - trays h 65 mm - n°	3	3	3	3	
Compressor power - HP				1	
N° defrost in 24 hrs.	6	6	6	6	
Refrigerant type	R404a	R404a	R404a	R404a	R404a
Refrigerant quantity - g.	980	980		850	850
Refrigeration power - W	814	879	1680	1072	1510
Refrigerant power					
at evaporation temperature - °C	-23.3	-23.3	-23.3	-25	-23.3
Power - kW					
installed-electric	0.831	0.964	0.14	1.51	1.51
Net weight - kg.	95	95	95	105	125
Power supply - V, phases, Hz	230 V, 1N, 50	220 V, 1N, 60	230 V, 1N, 50	230 V, 1N, 50	220 V, 1N, 60
INCLUDED ACCESSORIES					
1 SINGLE SENSOR PROBE CHILLER+C/FREEZER	1	1	1	1	1
ACCESSORIES					
1 SINGLE SENSOR PROBE CHILLER+C/FREEZER	880089	880089	880089	880089	880089
2 SINGLE SENSOR PROBES CHILLER+C/FREEZER	880096	880096	880096	880096	880096
3-SENSOR PROBE FOR CHILLER+C/FREEZER	880088	880088	880088	880088	880088
4 FEET FOR UNDERCOUNTER BLAST CHILLER	881493	881493			
4 WHEELS FOR BLAST CHILLERS				881097	881097
COOK&CHILL KIT-6 GN OVEN/15KG BL.CHILLER			881528	881528	881528
KIT 3 SINGLE SENSOR PROBES FOR BC/BCF			880269	880269	
KIT HACCP ADVANCED CONNECT. BC/BCF LW+CW	880183	880183	880183	880183	880183
KIT HACCP EKIS	922166	922166	922166	922166	922166
PAIR OF 1/1 GN AISI 304 S/S GRIDS	921101	921101	921101	921101	921101
PLASTIC COATED GRID-600X400 MM			880864	880864	880864
PRINTER FOR HACCP BASIC VERSION	881532	881532	881532	881532	881532
RILSAN COATED GRID			881061	881061	881061

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2009-10-06

Subject to change without notice

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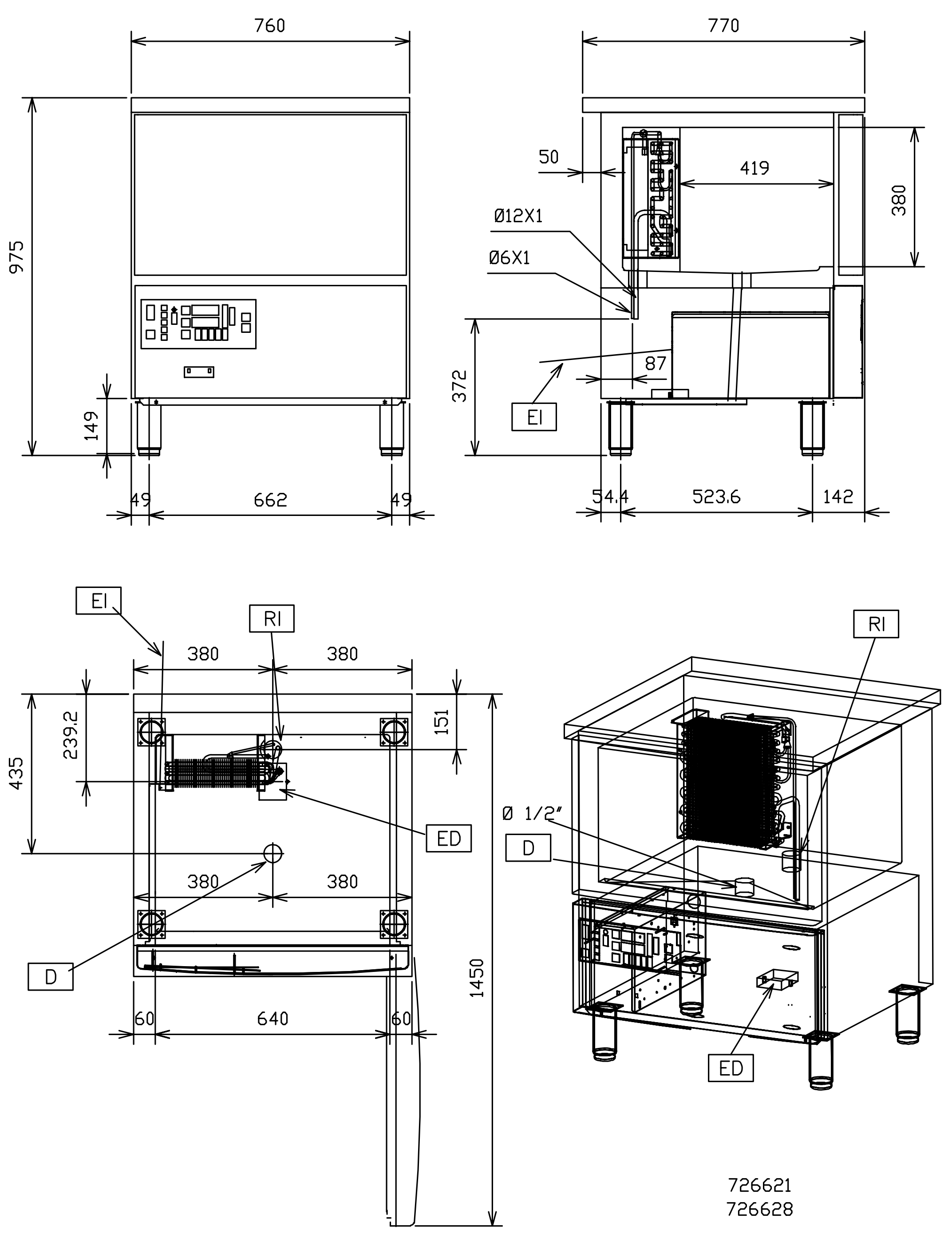


	RBF051 726659	RBF0516 727130
LEGEND		
EI - Electrical connection	230 V, 1N, 50	220 V, 1N, 60

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2009-10-06

726628



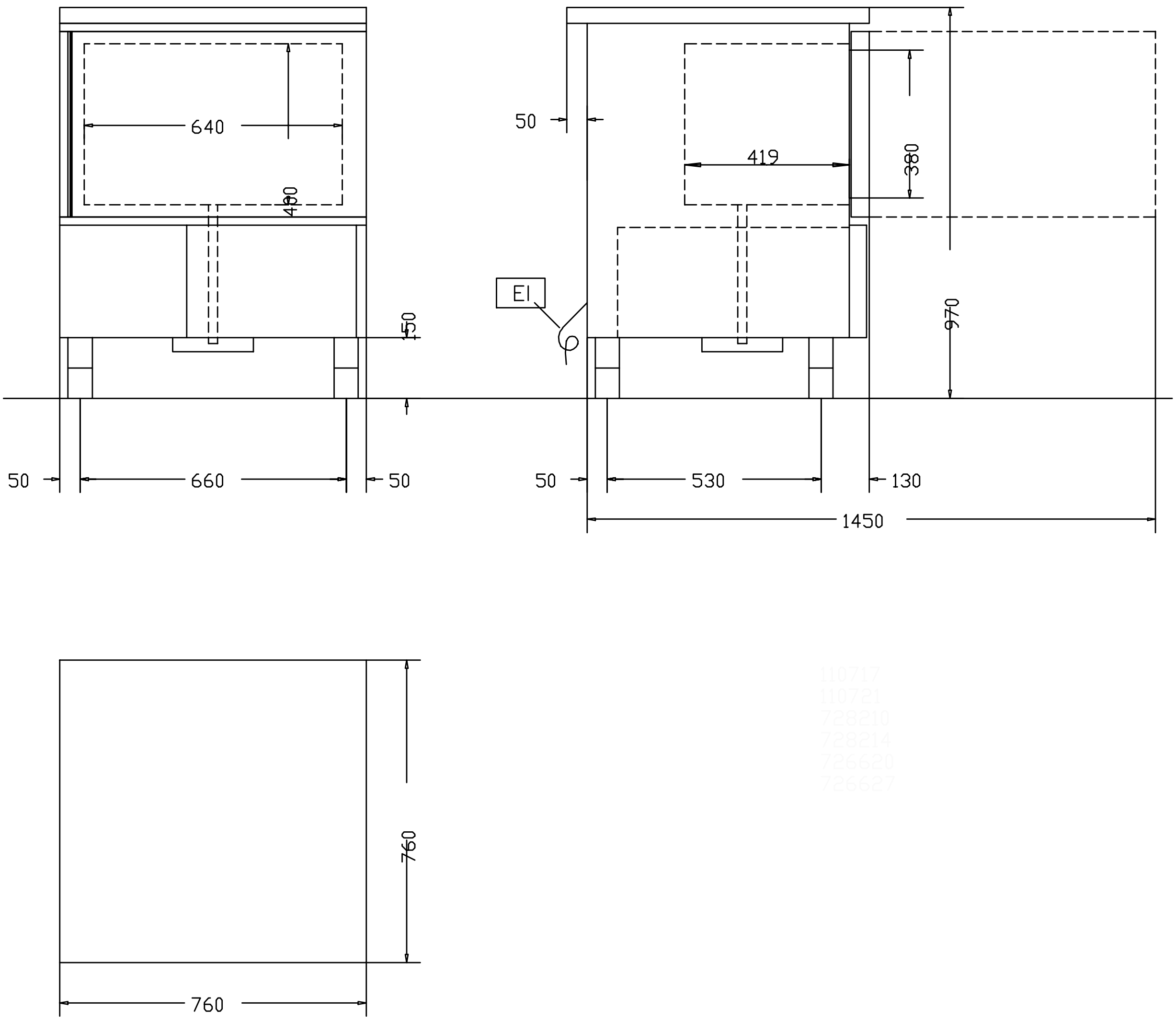
LEGEND	**RBF061R 726628**
D - Water drain	1/2"
ED - Remote electrical connection	●
EI - Electrical connection	230 V, 1N, 50
RI - Remote refrigeration connection	●

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EI - Electrical connection	230 V, 1N, 50	220 V, 1N, 60

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